



**SIMMONS
FARM RAISED
CATFISH**

Roasted Delacata Steaks with Garlic Compound Butter



INGREDIENTS

ROASTED GARLIC COMPOUND BUTTER

4 cloves garlic, peeled
2 tbsp olive oil
1 lb unsalted butter, softened
1/2 medium red onion, finely minced
1 medium shallot
1 tsp kosher salt
1 tsp freshly ground black pepper

CATFISH

2 7- to 9-ounce Delacata fillets
1 tbsp olive oil
Kosher salt
Freshly ground black pepper
1 tbsp Roasted Garlic Compound Butter

Prep Time: 30 m

Cook Time: 12 m

Ready in: 32 m

Servings: 2

1. Preheat oven to 350° F. Place garlic in small ovenproof bowl and drizzle with olive oil. Cook in oven for 15 minutes or until soft. Remove and allow to cool.

2. Place remaining compound butter ingredients in food processor; pulse until smooth. Place in airtight container until needed.

3. Preheat oven to 425° F. Place medium-size skillet in oven for 10 minutes to heat.

4. While skillet is heating, sprinkle fillets with salt and pepper and set aside.

5. Remove hot skillet from oven. Carefully add oil; then add fillets presentation-side up. Return skillet to top rack of oven and roast 12 minutes or until done.

6. Top with compound butter just before service.